

2022 Winning Angel Food Cake Recipe

Angel Food Cake 🍰

1 cup cake flour
1 ½ cups confectioners' sugar
12 egg whites (1 1/2 cups)
1 ½ teaspoons cream of tartar
¼ teaspoon salt
1 cup granulated sugar
1 ½ teaspoons vanilla
½ teaspoon almond extract

Heat oven to 375 degrees. Stir together flour and first amount of sugar; set aside.

In large mixer bowl, beat egg whites, cream of tartar and salt until foamy. Add second amount of sugar, 2 tablespoons at a time, beating on high speed until meringue holds stiff peaks. Gently fold in flavoring. Sprinkle flour-sugar mixture, ¼ cup at a time over meringue, folding in gently just until flour-sugar mixture disappears. Push batter into ungreased tube pan, 10x4 inches. Gently cut through batter. Bake 30-35 minutes or until top springs back when touched lightly with finger. Invert tube pan on funnel; let hang until cake is completely cool.

Strawberry Buttercream Frosting 🍓

1 cup butter, softened
1 (32-oz) package powdered sugar, sifted
1 cup finely chopped strawberries

Beat butter at medium speed with an electric mixer until fluffy (about 20 seconds). Add sugar and strawberries, beating at low speed until creamery.

**Add more sugar if frosting is too thin

**Add strawberries if too thick